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CM Coffee Machine The Perfect Brew.





OneTouch for Two:

Enjoy double happiness



Since 1899

ONE PASSION . ONE VISION . ONE BRAND

Since our inception in 1899, Miele has been recognised as a leader in both technological innovation and quality.

Our testing procedures are stringent, ensuring every individual part is inspected. Nothing but the highest quality appliance reaches the homes of our customers.

In 2013, Miele received the highly coveted Best Brand award for the seventh year in a row, in recognition of its extraordinary brand strength from the GfK Group - Germany's leading market research company. And, for the twelfth year in a row, Miele was also named one of Europe's Most Trusted Brands by Reader's Digest Europe in its annual Trusted Brands consumer survey.









red<mark>dot</mark> design award winner 2013





1st place

best product brand ever





Experience the best that excellent coffee has to offer





AromaticSystem

Intensive coffee aroma: intelligent technology to achieve best possible results.





OneTouch and OneTouch for Two

An additional feature which allows you to enjoy one or two coffee drinks such as espressos, cappuccinos and latte macchiatos, with just one touch.







Cappuccinatore for perfect milk froth

Minimum effort required: hot milk or creamy milk froth is delivered straight to the cup, glass or coffee pot.



Design as inspiring as a cup of coffee



Excellent convenience for maximum enjoyment



The CM6 Coffee Maker sets new standards in terms of user convenience for freestanding coffee machines. With the DirectSensor controls and centered highresolution TFT display, it makes the CM6 a classic eye-catcher. The 4-line display text provides information on the coffee making process. All control parameters are concisely arranged to ensure navigation is simple and intuitive. With a single touch you can select your favourite coffee speciality. The sensor key bank allows the selection of favourite additional functions such as the preparation of two beverages at the same time. The integrated On/Off control is ergonomically indented and easy to feel.





Smoothly adjustable central spout

Can be adjusted to the height of the cup below: adjustable between 8.0 and 14.0 cm, from espresso cups to latte macchiato glasses.





User profiles

Your choice: up to four individual user profiles for your personal coffee experience.



Individual settings

Guaranteed to suit personal tastes: simply select fineness of grind, temperature and water quantity and save the settings for repeated use.



Automatic rinsing of milk lines with water from the water container

Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.





Easily removable brew unit

Easy to remove and clean: a guarantee for impeccable hygiene, longevity and perfect coffee enjoyment.



ComfortClean

Thorough cleaning: many components are dishwasher-proof.





Eco mode

A true energy-saving feature: in eco mode, the appliance only heats up automatically just before the preparation process starts.



Low noise levels

Extremely quiet: coffee is ground particularly quietly, producing consistent perfect results.





Coffee Indulgence

Bailey's coffee Serves 1

Ingredients:

1-2 tbsps Baileys 1 tsp brown sugar 150 ml freshly made coffee

To decorate:

Whipped cream Grated chocolate

Preparation:

- 1. Put the Baileys and sugar into a glass.
- 2. Prepare the coffee and immediately pour over the Bailevs, and stir.
- 3. Top with whipped cream and decorate with grated chocolate.



For Baileys iced coffee, use chilled coffee and add a scoop of vanilla ice cream.

Spice coffee

Serves 1

Ingredients:

½ cinnamon stick

1 clove

150 ml espresso

1 ice cube or 1 tbsp crushed ice

1 tsp brown sugar

2 tbsps cream

Preparation:

- 1. Prepare the espresso, add the clove and cinnamon stick and leave to cool for about an hour. Remove the clove and the cinnamon stick and pour the espresso into a cocktail shaker. Add the sugar and ice and mix well.
- 2. Now add the cream and mix thoroughly until a smooth, creamy mixture forms. Serve immediately.







Coffee Indulgence

Crème brûlée espresso

Ingredients:

Serves 8

500 ml double ceram 125 ml milk 70 g caster sugar 125 ml espresso 3 eggs 3 egg yolks

Topping:

80 a brown sugar 2 tsps finely ground espresso beans

8 single portion, 7 cm Ø ovenproof serving dishes

Preparation:

- 1. Put the cream, milk, sugar and freshly made espresso in a pan and heat slowly on a medium setting. Do not boil.
- 2. Whisk the eggs and egg yolks together. Add to the cream mixture whilst continuing to whisk. Continue to simmer on a low heat for a further 5 minutes, stirring all the time.
- 3. Divide the mixture between the serving dishes. Stand the dishes in a roasting tin filled with 500 ml water, and place in the oven for 45 minutes at 180°C (fan heat).
- 4. Remove from the oven, and sprinkle brown sugar and ground espresso beans over the top of each dish.
- 5. Pre-heat the grill to 250°C. Place dishes in the oven on shelf level 3 and grill for about 3 minutes, until the sugar begins to caramelise.
- 6. Remove dishes from the oven and sprinkle with ground espresso beans.
- 7. Leave to cool and serve with whipped cream if desired.



Avoid grilling for too long, as the sugar will become bitter.

Crème brûlée is a tasty, slightly stronger version of crème caramel.

Feature overview





Model number	CM 6300 Obsidian Black	CM 6300 Lotos White
Type of appliance		
Freestanding bean machine	•	•
Design		
Display	DirectSensor	DirectSensor
Beverages		
Espresso/Coffee/Long coffee	•/•/•	•/•/•
Cappuccino/Latte macchiato/Caffè latte	•/•/•	•/•/•
Hot water/Hot milk/Milk froth	•/•/•	•/•/•
Gourmet advantages		
OneTouch/OneTouch for Two	•/•	•/•
Aromatic bean grinding system	•	•
Ready ground coffee option	•	•
Programmable grinder setting/amount of coffee	•/•	•/•
Programmable user profiles	4	4
Programmable amount of water/ water temperature	•/•	•/•
Programmable amount of milk/milk froth	•/•	•/•
Pre-brewing/Coffee pot function	•/-	•/-
Easy maintenance		
Easy to use cleaning programmes/ComfortClean	•/•	•/•
Automatic rinse	•	•
Removable milk pipework/brew unit	•/•	•/•

Convenience features		
Choice of operating language	•	•
Clock display/Date display	•/-	•/-
Height adjustable spouts in cm	8.0 – 14.0	8.0 – 14.0
Heated cup surface	•	•
BrilliantLight	•	•
Coffee bean capacity in g	300	300
Waste container capacity (portions)	15	15
Water container capacity in I	1.8	1.8
Programmable on and off timer	•	•
Stand-by time programmable/clock buffer	•/-	•/-
Safety		
System lock	•	•
Efficiency and sustainability		
Energy saving Eco Mode option	•	•
Technical data		
Appliance dimensions in mm (W x H x D)*	251 x 359 x 427	251 x 359 x 427
Total connected load in kW/Voltage in V/Fuse rating in A	1.5/220 – 240/13	1.5/220 – 240/13
Mains electrical cable in m	1.4	1.4
Accessories supplied		
Descaling agent/Cleaning tablets	•/•	•/•
Stainless steel thermal milk flask	•	•
Coffee spoon for ground coffee	•	•



















Useful information

Miele coffee makers - glossary



Automatic rinse and cleaning programmes

Technical innovations which benefit you. The convenient cleaning programmes in combination with automatic rinse function achieve excellent results in terms of handling and hygiene. Limescale and soiling are prevented before they can form. This guarantees first-class durability and contributes towards the longevity of your coffee maker.



Cappuccinatore for perfect milk froth

The Cappuccinatore allows hot milk or milk froth to be prepared with great ease. The hot milk or milk froth is delivered straight to the cup or glass in only a matter of seconds. It can also be cleaned easily in a dishwasher.



ComfortClean

The ComfortClean system makes cleaning extremely simple. Many of the coffee maker components such as the water container and waste container can be cleaned in a dishwasher. This contributes towards the durability and longevity of the machine.



DirectSensor

The innovative display technology offers great brilliance, durability, high resolution and excellent perceived value with attention to detail. The array of sensors is the central element of all user interfaces. A single press of one of the symbols to the left of the display is all that is needed to choose an operating mode. The touch component to the right of the display is used to navigate through the different levels.



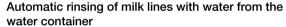
Easily removable brew unit

The brew unit is the heart and soul of automatic coffee making. It is easily removable for cleaning. This ensures perfect hygiene of the brew unit, producing coffee of the same high quality and extending the life of vour machine.



OneTouch and OneTouch for Two

Fully-automatic perfection: Preparation of one or two coffee specialities at the touch of a button. The OneTouch for Two function allows two glasses of latte macchiato or two cups of cappuccino, coffee or espresso to be made at the same time.



Excellent user convenience: after the preparation of coffee specialities with milk, the appliance is automatically rinsed.

Durability, tested to last 20 years*

In terms of domestic appliances, quality also stands for durability and reliability. This is why Miele designs and tests all appliances to provide 20 years of durability.

Smoothly adjustable central spout

The central spout can be adjusted between 8.0 and 14.0 cm to accommodate the cup below. From small espresso cups to tall latte macchiato glasses: all coffee specialities are practically prepared without any loss of heat.

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^{*} Corresponds to approximately 25,000 cups of coffee or espresso.





The emblem of the horse was inscribed on the very first wooden washing machine in 1901, signifying the native region of Miele in Westphalia, Germany. Together with the words "Immer Besser" meaning "Forever Better", it epitomises Miele's commitment to quality and reliability, and making the lives of our consumers better.

2014: The Year of the Horse. The Year of Miele.

Every effort has been made to ensure that the information given in this brochure is correct at the time of printing. However, due to continuous product improvement, Miele reserves the right to make changes to products and technical date without prior notice.

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CM Coffee Maker The Perfect Brew.





OneTouch for Two: Enjoy double happiness





New Miele CM 6300 Freestanding Coffee Maker

Available in Obsidian Black and Lotos White

Special launch price: S\$ 2,388

Retail price: S\$ 2,788

Offering unrivalled design and performance, each cup is brewed to perfection.

Launch promotion gifts worth \$\$ 85

- Immer Besser cappuccino cups (RP S\$ 60)
- One tin of illy beans (RP S\$ 25)







Customisable user profiles – up to 4 users



OneTouch and OneTouch for Two



Easy cleaning / maintenance

For more information, visit the

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